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SEC. 14. Any person who shall himself directly or indirectly, or by any servant, agent, or employee, or by any manner or means whatever, violate any of the provisions of this ordinance, shall on conviction thereof be punished by a fine of not less than \$1 nor more than \$100, or by imprisonment in the city jail for a period of not more than 90 days, or by both such fine and imprisonment, in the discretion of the court.

Slaughterhouses—Sanitary Regulation—Inspection of Meat. (Ord. B 19, Oct. 13, 1914.)

SECTION 1. No person shall engage in the business of the slaughter, or sale at wholesale, of animals to be used as food or sold or offered for sale as food within the city of Saginaw, except in pursuance of the provisions of this ordinance.

SEC. 2. Every person intending to engage in the business named in section 1 of this ordinance shall, on or before the 1st day of December, 1914, and on or before the 1st day of May of each and every year thereafter, make and file with the city clerk an application in writing and on oath, showing the name and residence of such person, the street location in which he proposes to carry on said business, and consenting and agreeing that any inspector of markets and foods shall have free and open access to said place of business, or to any vehicle owned or used by him, from which his meats are delivered or sold, for the purpose of making inspection of said premises or vehicle, and that such applicants shall well and truly comply with all the terms and provisions of this ordinance.

SEC. 3. The city clerk shall not deliver such license to said applicant until same shall have been approved by the commissioner of health and safety, and until such applicant shall have fully complied with the provisions of this ordinance and shall have paid to the city treasurer and filed in the office of the city clerk a receipt showing payment of the sum of \$5. Said license shall state the number and location of the place of business as designated in the application, and shall not be transferable to any other person or to any other location without the consent of the commissioner of health and safety first obtained. No license issued as aforesaid shall extend beyond the 30th day of April next following the issuance of the same. Said license shall be revocable at any time by the commissioner of health and safety for failure on the part of said licensee to fully comply with the provisions hereof.

SEC. 4. No person licensed under the provisions of this ordinance shall by virtue of one license keep or maintain more than one place of business for conducting the business named in section 1 of this ordinance.

SEC. 5. No person shall erect, operate, or maintain any slaughterhouse in the city of Saginaw which is not erected, constructed, and maintained in accordance with the following provisions: *Provided*, The erection of buildings according to this ordinance shall not apply to slaughterhouses already constructed and erected in and now doing business in the city of Saginaw unless same are in need of repairs, in which event they shall be repaired or rebuilt in accordance herewith: *Provided further*, That the commissioner of health and safety may order such changes or alterations in slaughterhouses already constructed as he shall deem necessary and reasonable to insure cleanliness and proper sanitation in the handling of meats and meat food products.

SUB. A. All slaughterhouses shall be located at such places as shall be designated by the council and shall be easily accessible for inspection and shall be so located as to permit connection with the sewer and water systems.

SUB. B. Every slaughterhouse shall consist of a substantial and suitable building, well lighted, containing a killing room, a chill room, a cold-storage and refrigerating room, a reduction plant, and suitable pens and chutes commensurate therewith.

SUB. C. The killing room shall be adequate in size and the floor of said killing room shall be of concrete, not less than 3 inches thick, connected with the sewer and constructed in such a manner as to secure perfect drainage. It shall be provided with

hot and cold water, together with tanks or vats for scalding animals killed, and an ample supply of hose and piping. It shall be provided with runways, windlasses, overhead trackage system of trolleys running from the killing room into and connected with the chill room and cold-storage room by which and upon which animals killed and scalded can be raised, lowered, and carried from the killing room to the chill room and cold-storage room with as little handling as possible. All walls, ceilings, and partitions of said room shall be constructed of material susceptible of being kept at a high degree of cleanliness and sanitation. Said killing room shall also be equipped with an ample supply of buckets and tubs and other utensils and devices into which the blood, offal, and refuse shall be placed and immediately removed to the various departments.

SUB. D. The chill room shall be of adequate size and the walls and partitions and ceilings of such room shall be thoroughly insulated with approved insulating material and constructed in such a manner as to produce dry refrigeration, and said construction and equipment shall be such that a temperature of not more than 50° F. shall be maintained at all times. It shall also be connected with the killing room and cold-storage room by overhead trackage and trolleys, which shall be sufficient in height, size, and capacity to permit of animals killed and stored therein to be hung from trolleys, and all animals slaughtered shall be suspended from said trolleys and no portion of same placed on the floor. The walls, partitions, trackage system, doors, and floor at all times be kept in a clean and sanitary condition.

SUB. E. The cold storage room shall be of adequate size and the walls, partitions, and ceilings of said room shall be thoroughly insulated with approved insulating material constructed in such a manner as to produce dry refrigeration, and said construction and equipment shall be such that a temperature of not more than 34 degrees F. shall be maintained at all times. It shall also be connected with the killing room and chill room by overhead trackage and trolleys, which shall be sufficient in height, size, and capacity to permit all animals killed and stored therein to be hung from trolleys, and all animals slaughtered shall be suspended from said trolleys, and no portion of same placed on the floor.

SUB. F. The reduction plant shall be of adequate size and equipped with necessary pumps, engines, machinery, and vats and tanks to dispose of all offal, blood, and residue, resulting from the slaughter of animals, without odor. All floors shall be constructed of cement not less than three inches thick and shall be connected with sewer, and shall be constructed in such a manner as to secure perfect drainage.

SUB. G. Adequate pens shall be provided for the confinement of all animals intended for slaughter. The floors of said pens shall be constructed of cement and same shall be connected with sewer and constructed in such a manner as to secure perfect drainage.

SUB. H. No animals intended for slaughter shall remain on the premises or premises immediately adjoining or adjacent thereto to exceed twenty-four hours, nor shall they be slaughtered while feverish, overheated or in a diseased condition.

SEC. 6. Every animal slaughtered for food shall be and remain under proper refrigeration at least twenty-four hours before same is sold or offered for sale as food.

SEC. 7. No carcass shall be inflated with air, either by the mouth or by mechanical means. No carcass shall be dressed with skewers, knives, or other tools that have been held in the mouth. Spitting on whetstones or steels when sharpening knives is prohibited.

SEC. 8. Only clean pure water shall be used in the preparation and washing of carcasses, meat, or meat food products.

SEC. 9. All places of business described in section 1 shall at all times be kept in a clean and sanitary condition. All outer doors and movable windows shall be well and thoroughly screened against flies and vermin.

SEC. 10. No meat, meat food products, or other foodstuffs shall be displayed or exhibited, or exposed for sale on the sidewalks, or street, alley, or public place adjoining, nor upon any portion of any place of business licensed hereunder, except the interior thereof. No meats nor other meat food products shall be displayed or exhibited on hooks, counters, or shelves outside refrigerating rooms within such place of business with the exception of dried sausages, dried meats, canned meats, smoked and covered hams and bacons, or other smoked meats. Provided, however, that carcasses of beef, swine, sheep, calves, and poultry may be displayed or exhibited from hooks, counters, or shelves during the months from November 1 to April 1. No cut or chopped meat of any kind shall be kept exposed to the open air within such place of business at any time.

SEC. 11. Water closets and toilet rooms shall be provided for employees in all places of business described in section 1 of this ordinance, and same shall be entirely separated from rooms in which carcasses are dressed or meat food products are stored, placed, handled, or prepared.

SEC. 12. All trucks and receptacles, all chutes, platform, racks, and tables, all knives, saws, and cleavers, and other tools and utensils, machinery and articles used in moving, handling, cutting, chopping, or rendering meat or meat food products shall be thoroughly cleansed and sterilized before using.

SEC. 13. No meat or meat food products shall be permitted to fall on floors, and in event of their having done so, they shall be properly trimmed and all soiled portions removed and condemned.

SEC. 14. All wagons or receptacles therein in which meat or meat food products are handled or delivered shall be constructed and covered so that the contents shall be kept clean, and such wagons or receptacles shall not be used for any other purposes.

SEC. 15. No person afflicted with a communicable disease shall be employed in or about any market or place of business licensed hereunder.

SEC. 16. All employees shall be cleanly as to person and clothing.

SEC. 17. No employee or other person shall expectorate on the floor of any room where meat is dressed or handled.

SEC. 18. All persons who dress or handle diseased carcasses or parts thereof shall cleanse their hands of all grease and then immerse them in a 5 per cent solution of phenol, and rinse them in clean water before dressing or handling other carcasses. All butchers' instruments used in dressing diseased carcasses shall be sterilized in boiling water and rinsed in clear water. All facilities for the same shall be provided.

SEC. 19. It shall be the duty of the inspector of markets and foods from time to time to inspect all places of business licensed in pursuance of this ordinance, and to that end it shall be his duty to make a score card of each place of business examined. Each place of business shall be examined and scored for cleanliness, refrigeration of food stuffs, construction and drainage of rooms for refrigerating and chilling, condition of meats, and meat food products, toilet arrangements, and general observance of the ordinance. The total score of any place of business licensed hereunder shall be at least 60 points and no licensee shall be permitted to continue the sale of meats and meat food products until his total score shall equal or exceed 60 points.

SEC. 20. Every animal slaughtered within the city of Saginaw shall be inspected before or during the process of slaughtering, or within 24 hours thereafter, by an inspector of markets and foods. Unless slaughtered in the presence of an inspector, the viscera of such animals shall be so tagged and marked that such inspector may be able to identify the carcass, which shall be marked with a duplicate corresponding to the viscera.

SEC. 21. The owners or managers of all slaughterhouses shall notify the inspector of markets and foods in ample time to enable him to prepare for and make an examination provided in section 20 of this ordinance.

SEC. 22. No person shall sell or offer for sale animals slaughtered outside the limits of the city of Saginaw unless killed in slaughterhouses inspected and approved by the inspector of markets and foods. Provided the provisions of this section shall not apply to swine raised and slaughtered by farmers on their own farms nor to animals passed by inspectors of the United States Government. Carcasses of all animals slaughtered in accordance herewith shall be inspected and approved by the inspector of markets and foods, or by inspectors of the United States Government, before being sold or offered for sale.

SEC. 23. No person shall sell, or offer for sale, for use as food, any meat or meat food product which has not been slaughtered and inspected and approved by the inspector of markets and foods, as herein provided, except meats or meat food products which have been inspected and passed by the inspectors of the United States Government.

SEC. 24. No person shall sell or offer for sale any meat or meat food products which shall by reason of disease, state of preservation, or filth be unfit for food.

SEC. 25. It is hereby made lawful, and it shall be the duty of the said inspector of markets and foods to condemn all meat or meat food products in the possession of or offered for sale by any person, whether slaughtered within or without the city of Saginaw, when same shall by reason of disease, state of preservation, or filth be unfit for food.

SEC. 26. Where a carcass, meat, or meat food product are condemned by any inspector of markets and foods the same shall be immediately stamped "Condemned," and notice thereof shall be given the owner thereof, who shall immediately remove, or cause same, together with all viscera and blood to be removed to a reduction plant, by a special vehicle, and who shall be paid by the owner of the reduction plant the value of the tankage and tallow, less expenses for rendering same.

SEC. 27. In the event said owner shall fail within 24 hours after notice of condemnation to remove said animal, carcass, meat, or meat food product to a reduction plant as herein provided, it is hereby made lawful, and it shall be the duty of said inspector, to remove or cause same to be removed, and the owner thereof shall be paid the value of the tankage and tallow, less expense of such removal and rendering.

SEC. 28. Where it is impossible to arrive at a definite conclusion as to the condition of a carcass, meat, or meat food product, same shall be placed in a refrigerating room and properly tagged with a tag "Retained," and held for not more than 10 days for further examination.

SEC. 29. Each and every day any person shall engage in business contrary to the provisions of this ordinance shall be deemed a separate and distinct offense.

SEC. 30. The word "person" in this ordinance shall be deemed and held to include a body of persons, whether incorporated or not, as well as an individual.

SEC. 31. Each violation of this ordinance shall be deemed a separate offense and punishable as such.

SEC. 32. Any person who shall himself directly or indirectly or by any servant, agent, or employee, or by any manner or means whatsoever, violate any of the provisions of this ordinance, shall on conviction thereof be punished by fine of not less than \$1 nor more than \$100, or by imprisonment in the city jail for a period of not more than 90 days, or by both such fine and imprisonment in the discretion of the court.

Milk and Cream—Production, Care, and Sale. (Ord. B 20, Oct. 20, 1914.)

SECTION 1. For the purpose of this ordinance the word "milk" shall mean the fresh, clean lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within 30 days before and 4 days after calving and shall contain not less than 8½ per cent of solids, not fat, and not less than 3 per cent of milk fat. The word "cream" shall mean that portion of